

## FOOD CONTAINING EUGLENA

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### Abstract

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**PURPOSE:** To provide the titled food having excellent digestibility and improved palatability, and containing Euglena cell prepared by treating cultured Euglena with an aqueous organic solvent to remove the sticky excrete.

**CONSTITUTION:** The cells of Euglena are produced by (1) culturing Euglena such as *Euglena gracilis* in a medium containing an inorganic or organic carbon source (e.g. glucose), a nitrogen source [e.g. (NH<sub>4</sub>)<sub>2</sub>SO<sub>4</sub>, inorganic salts (e.g. MgSO<sub>4</sub>) and minor elements (e.g. vitamins), (2) centrifuging or filtering the cultured Euglena to separate the cultured cells, (3) washing the separated cells, (4) dispersing or suspending in 2-500 times volume of an aqueous organic solvent (e.g. ethanol) having a concentration of 1-65vol%, (5) washing at 10-35 deg.C for 1-60min under stirring, (6) filtering and again washing the cells, and (7) drying and pulverizing the product. The obtained Euglena cells are added to a food as a food raw material, food additive nutrient assisting agent, etc.